

Dare to Scare with Frightful Fare

From little monsters to grown-up goblins, Halloween is when sweets truly take center stage. Make this October 31 a day to remember with these spine-tingling celebration tips.

Host a Spooky Story Night. Have family and friends dress up in their costumes and come over to tell haunting tales. Make a story chain by having each person tell a portion of a story and take turns adding embellishments and silly twists.

Practice Safe Trick-or-Treating. Contact your neighbors and suggest meeting as a large group to trick-or-treat together. Create a map of trusted houses for the group to visit, with each family hosting for a half-hour of games, snacks and refreshments. Rotate until everyone gets to play host!

Enjoy a Family Bake-tivity. On the night before Halloween, gather the kids to bake these simple but eye-catching cupcakes adorned with “cobwebs.” Enjoy them the next night when it’s your turn to host the neighborhood trick-or-treaters!



Cobweb Cupcakes

(24 servings)

- 1 pkg. (18.25 oz.) devil's food or yellow cake mix
- 2 (2.1 oz. *each*) Nestlé Butterfinger Candy Bars, chopped
- 1 container (16 oz.) prepared vanilla frosting
- 1 cup (6 oz.) Nestlé Toll House Semi-Sweet Chocolate Morsels
- 1 small tube white decorator icing or gel
- 1 pkg. (1.38 oz.) Nestlé Goobers Milk Chocolate-Covered Peanuts

PREPARE cake mix batter according to package directions; add chopped Butterfinger to batter. Bake according to directions for 24 cupcakes. Cool completely. Frost cupcakes.

PLACE morsels in small, *heavy-duty* plastic bag. Microwave on **HIGH** (100%) power for 45 seconds; knead. Microwave at additional 10- to 15-second intervals, kneading until smooth. Cut small corner from bag; squeeze to pipe concentric circles on top of frosting. Using wooden pick or tip of knife, pull tip through chocolate from center to last circle to create a cobweb effect.

MAKE 2 dots using decorator icing on each of 24 Goobers to resemble spider eyes. Place in center of each cobweb.

For more ghoulish recipes, visit www.meals.com.

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